

Fall

MENU

The Connector, in collaboration with Certified Master Chef Daryl L. Shular and the Shular Institute, proudly delivers a student-run restaurant and bar that champions diversity. Chef Shular and his team have created this menu for your enjoyment.

STARTERS AND SMALL PLATES

- GULF SHRIMP STREET TACOS** 8
Sautéed Shrimp, Cilantro-Lime Red Cabbage Slaw, Chipotle Aioli, Flour Tortilla, Micro Cilantro
- ① **ROASTED RED BEET HUMMUS** 7
Chickpea Cucumber Relish, Tahini Cream, Herb Salad, Flatbread
- ① **TWICE COOKED HEIRLOOM POTATOES** 6
Heirloom Fingerling Potatoes, Preserved Lemons, Buttered Caramelized Pearl Onions, Rosemary-Tabasco® Honey
- CONNECTOR WINGS** 10
Choice of Buffalo, Lemon Pepper, Chipotle, BBQ, or Pesto-Asiago. Served as a Mix of Flats and Drums
Substitutions Not Available
- CONNECTOR WINGS WITH FRIES** 13
Choice of Buffalo, Lemon Pepper, Chipotle, BBQ, or Pesto-Asiago, Asiago-Roasted Garlic Fries. Served as a Mix of Flats and Drums
Substitutions Not Available
- ① **FLASH FRIED BRUSSELS SPROUTS** 5
Toasted Barley, Dried Cranberries, Bourbon Cider Gastrique
- ① **HAND-CUT HOUSE TRUFFLE FRIES** 5
Asiago Cheese, Truffle Oil, Herbs, Garlic

SALADS

- BABY KALE, BRUSSELS SPROUT AND ALMOND SALAD** 12
Toasted Almonds, Feta Cheese, Caramelized Black Figs, Honey Raspberry Vinaigrette
- CONNECTOR CLASSIC CAESAR SALAD** 10
Rye Croutons, Parmesan Cheese, Buttermilk Caesar Dressing with Anchovy, Tabasco® Oil
- SALADS ADD-ONS:**
- Roasted or Blackened Salmon** (6 oz.) 10
- Sautéed Shrimp** (5) 8
- Grilled Chicken Breast** (6 oz.) 9
- ① **Roasted Mushroom** (6 oz.) 7

① VEGETARIAN

① VEGAN

*Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, sesame products and other potential allergens in the food production areas of this facility.
Please direct any questions to the manager.*

Parties of 8 or more will have a 20% gratuity automatically applied to the total. We are unable to split checks for parties of 8 or more.

THE CONNECTOR FEATURES

- ① **JERK KING MUSHROOM YELLOW RICE BOWL** 22
Charred Cabbage, Fried Sweet Plantains, Black Bean-Mango Relish, Bourbon BBQ Sauce
- CAST-IRON ROASTED SIRLOIN STEAK** 20
Roasted Mushroom Gnocchi, Caramelized Cipollini Onions, Spicy Pepper Chimichurri
- PAN ROASTED RICOTTA CHEESE RAVIOLI** 12
Lemon Brown Butter, English Peas, Sundried Tomatoes, Micro Basil
- BBQ BACON BURGER** 15
Beef Patty, Bacon, Aged Cheddar Cheese, Tomato, House Pickles, Crispy Onion Rings, Bourbon BBQ Sauce, Truffle Asiago-Roasted Garlic Fries
- CRAB CAKE SANDWICH** 13
Arugula, Tomato, Toasted Croissant, Old Bay Aioli, Truffle Asiago-Roasted Garlic Fries
- HOT-LANTA FRIED CHICKEN SANDWICH** 17
Creamy Brussels Slaw, House Pickles, Honey-Tabasco® Sauce, Truffle Asiago-Roasted Garlic Fries

